

NOMAD.

a social dining experience

SMALL PLATES

hamachi crudo 23

white truffle ponzu, sambal nori aioli, apple cracker, scallion

verlasso smoked salmon dip 20

cream cheese, capers, herbs, lemon, crostini, vegetable crudo

heirloom & burrata 23

pesto cream, local heirloom tomatoes, champagne vinaigrette, crispy shallots

charred pole beans 14

sweet soy glaze, toasted garlic, pickled fresno chile

whipped yukon golds 15

celery root, horseradish, caramelized mushroom, chive oil

sweet corn risotto 18

fresh polenta, pecorino toscano, basil flower oil, corn silk

hokkaido scallops 24

maque choux, young fennel, pernod cream

nashville hot chicken bao 23

hand battered, nashville hot oil, pickle slaw

buffalo chicken lollipops 18

blis hot sauce, hot honey, blue cheese

SNACKS

bar snacks 12

olives, pickled veggies, rosemary cajun cashews and marcona almonds

english pea hummus 16

curried almonds, black pepper yogurt, garlic naan

hatch chile cheese fries 14

queso blanco, hatch chile, cotija, cilantro

crispy leek polenta 16

shitake mushrooms, caramelized leeks, black pepper aioli

tandoori chicken skewers 17

cilantro chutney, raita

SAFFRON SPAGHETTINI

52

lobster, prawns, scallops, san marzano, lemon cream, shaved pecorino, chives

JERK LAMB CHOPS

53

caribbean spiced new zealand lamb, habanero sweet potato puree, leek

8OZ FILET

58

mushroom conserva, caramelized onion mousse, juniper demi, celery root and potato puree

PLATES

nomad. caesar 20

gem lettuce, radishes, bonito caesar dressing, furikake

radichio & arugula salad 22

lardons, roasted onion, pickled tomato, cashew, apple, pt reyes blue, honey vinaigrette

squash ravioli 27

hand made pasta, ricotta, butternut acorn puree, brown butter, candied walnuts, petit basque florets

citrus salmon 38

coconut curry braised kale, gremolata, meyer lemon bearnaise, candied citrus

garlic chicken 41

chicken breast, garlic cream sauce, heirloom tomato, fragrant herbs, broccolini

braised pork shank 39

frijoles verde, salsa macha, cotija cheese, flour tortillas

sticky ribs 34

soy garlic sauce, smoked pepper aioli, pickled vegetables, kimchi dust

flank & grits 43

pan roasted flank steak, fresh grits, chive cream